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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Speaking of Spices" ... Information from the Production and Marketing Administration, U. S. Department of Agriculture

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You can take it from the spice experts...we're a cassia-loving folk. In normal times---as you know--cassia furnishes the bulk of cinnamon flavoring we use in this country.

True cinnamon--in spite of its name---has a much milder flavor than cassia. It has a paler color too. Both spices come from the Far East. Before the war... we imported--on the average--around 10 and a half million pounds of cassia a year ...and about 900 thousand pounds of true cinnamon.

During the war...we were able to import some true cinnamon from Ceylon and this is what you're likely to find on the market nowadays...though you may also see a synthetic cinnamon that has been manufactured in this country.

Very likely...you're wondering how soon cassia will be back on the market.

Marketing specialists of the U. S. Department of Agriculture say that some cassia is being shipped into this country now from China. But we are still unable to import our favorite cassia which comes from Java. And even with the shipments from China...our national supply remains short. Packers' deliveries to the wholesale trade will continue to be set at 25 percent of the 1941 quarterly deliveries as they were during 1945.

Now that shipping is open...we are able to get more of other spices than we were during the war years. Shipments of cloves from Madagascar and Zansibar... celery seed from India...and ginger from Jamaica, West Africa and India. Nutmeg and mace from the British West Indies.

